

19 HYDE 01
HOUSE

MENUS

2022



Dietary key : v = vegetarian | vg = vegan | df= dairy free | gf = gluten free



CANAPES

Choose four

Additional canapes £2.50 per canape per person

Chicken liver parfait, toasted brioche, sauternes gel
Crispy ham hock, burnt miso caramel, coriander, spring onion

Lamb bon bon, pea and mint

Beef carpaccio, truffle emulsion, shaved pecorino

Ox cheek crumpet, chestnut, cranberry (+£2.50 pp)

Crab salad, pickled radish, apple, dill (df)

Tuna taco, yoghurt, wasabi, ginger

Honey soy glazed salmon, toasted sesame (gf, df)

Bloody Mary bocconcini (v)

Salt baked celeriac, truffle, pickled celeriac (v)

Wild mushroom truffle arancini (v)

Aubergine tartare, puffed pasta crisp (v)

Artichoke tempura, saffron aioli (v, df)



Nibbles

A selection of nibbles in bowls for guests to help themselves

£3.00 per person | Choose three

Olives | Corn nibbles | Marcona almonds | Chilli rice crackers

Wasabi peas | Fried and salted broad beans





STARTERS & MAINS



Starters

Burrata, heritage tomatoes, basil, balsamic vinegar (v, gf)

Rainbow beetroots, orange and honey whipped goat's cheese, candied sunflower seeds (v)

Duck liver parfait, sauternes jelly, mini brioche

Pressed ham terrine, pickled vegetables, apricot chutney, sourdough toast (df)

Trealy Farm coppa ham, black figs, sherry vinegar, shaved parmesan (gf)

Sea bass ceviche, cucumber, mint and mango salsa (gf, df)

Pan fried scallops, celeriac puree, rémoulade, pickled apple (+£2.50pp) (gf, df)



Mains

'Cotswolds White' chicken, pressed potato, shallot puree, tender stem broccoli, spring onion oil, madeira jus (gf)

Rump of Cotswolds' lamb, pea puree, herb gnocchi, charred broccoli, peas, broad beans, salsa verde (+£3pp)

Roasted beef fillet, creamed potato, candied carrots, wild mushrooms, truffle (+£7pp) (gf)

Pan fried cod, bubble and squeak, cauliflower puree, spinach, caper and rasin burnt butter

Sweet potato wellington, wild mushroom, roasted jerusalem artichoke, spinach, Salmoriglio (v, vg, gf, df)

Crispy Kale doughnut, parmesan, pressed potato, shallot puree, tenderstem broccoli, spring onion oil (v)

Seasonal tortellini, crispy trumpet mushrooms (v)





FEASTING

Starters

- Baked roll right cheese**, selection of cured meats, cornichons, silver skin onions, capers, rustic bread
- Antipasto**, a selection of cured meats, olives, bocconcini, sun-dried tomatoes, marinated artichoke hearts, grilled courgettes, focaccia
- Mezze platter**, grilled vegetables, falafel, ricotta stuffed peppers, feta cheese, cucumber, roasted cherry tomatoes, babaganoush, hummus, tzatziki, olives, flat breads (v)

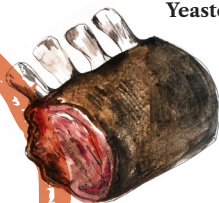
Mains

- Chargrilled shoulder of lamb**, marinated in ral el hanout, salsa verde (+£3pp) (gf, df)
- Marinated spatchcock 'Cotswold White' chicken poussins**, chimichurri (gf, df)
- Sirloin of beef**, whole grain mustard, watercress, béarnaise sauce (+£7pp) (gf)
- Sea bream**, chermoula fennel, orange (gf, df)
- Yeast roasted cauliflower**, pomegranate, pine nuts (v, vg, gf, df)

Sides

Choose two

- Boiled & buttered or Roasted baby potatoes** (v, gf)
- Potato salad**, chives, crème fraiche (v, gf)
- Dauphinoise potatoes** (add black truffle +£2 pp) (v, gf)
- Green beans**, chilli and lemon (v, vg, gf, df)
- Tenderstem broccoli**, garlic butter, toasted pine nuts (v, gf)
- Cous cous**, herbs and vine tomato salad (v, vg, df)
- Roasted root veg**, fennel seeds, honey (v, gf, df)
- Grilled aubergines and courgettes**, roasted garlic, sumac, labneh (v, vg, gf, df)
- Grilled carrots and puy lentils**, endive, tahini dressing, toasted sesame (v, vg, gf, df)
- Artichoke and green olive salad**, bitter leaves, herbs, citrus dressing (v, vg, gf, df)





DESSERTS

Plated

Chocolate and buttermilk brownie, chocolate sauce, vanilla dream ice cream (v)

Strawberry and tonka bean cheesecake, passionfruit and mango (v)

Glazed lemon tart, fennel and passionfruit, green tea meringue, raspberry sorbet (v)

Treacle tart, salted caramel ice cream (v)

Feasting

Mixed berry pavlova, seasonal fruit, clotted cream (v, gf)

Baked Alaska, italian meringue, salted caramel ice cream (v)

Sticky toffee pudding, butterscotch sauce,
served with vanilla custard (v)

'Dark chocolate Opera'mousse, honeycomb, ganache,
chocolate shards, served in a tall glass (v)



**EVENING
FOOD**

Late Night Bites

Choose two

Croque Monsieur's

Bacon baps, brioche buns

Mini fish and chips

Mini sliders

Margherita pizza slices (v)

Mac and cheese bowls, crispy onion, chives (v)

Thick cut chips, rosemary salt, grated parmesan (v)